

# Development and Nutritional Analysis of Makhana Enriched Turmeric Flavoured Shrikhand

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**Abstract:** *The interest in development of makhana enriched turmeric flavoured shrikhand came due abundance nutritive qualities of makhana and medicinal values of turmeric. Studies were carried out with traditional methods of preparing shrikhand. Further makhana powder added with 5.5%, 6.5%, 7.5% in 500ml milk while heating. Turmeric powder added with 0.5%, 0.8%, 1%, percentage treatments and 50 ml honey as sugar added based on weight of chakka. The sensory evaluation revealed that 80% of the panellist extremely like T3 combination as compared T1 and T2. Adding makhana and turmeric powder had positive effect in enhancing nutritive value phosphorus, protein, potassium, carbohydrates coupled with improved sensory parameters, colour, appearance, flavour, physiochemical and nutritional facts and over all acceptability scores when compared to that of control.*

**Keywords:** Shrikhand, Makhana, Turmeric, Enriched

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